



## ***Private Events on the Patio at 9th Ave***

Thanks for considering Nopalito on 9th Ave for your next celebration! We're always happy to discuss your menu and plans in detail, but the following tips & menus from past events may be helpful.

*There are several options to dine at 9th Ave with a large group:*

- **A seated dinner**, similar to the experience of dining in the restaurant
  - Select a family-style meal with shared appetizers and entrees
  - The patio can accommodate up to 40 seated guests
- **A taco bar party** with room to mingle & some seating
  - Your choice of three street style tacos, prepared to order by a chef
  - The patio can host up to 55 guests for a standing reception

*The menu will be customized to your event, which means:*

- You may choose what to serve your guests, an opportunity to share favorite dishes with family & friends
- You can curate the beverage menu for your group with our various family style drink options
- We'll work with you to accommodate dietary restrictions & special requests
- For seated dinners, we can include a special message on the cover for the party's honoree(s)

*This is a beautiful, open-air space:*

- Please make sure your guests know they'll be dining al fresco on 9<sup>th</sup> Ave
- The patio is heated, but there is no cover in case of rain
- Tenting is available, please inquire (rental rates start at \$875)
- If your event is rained out, we'll offer free delivery (including compostable plates, napkins & utensils) to an alternate location

*Service Charges / Corkage / "Cakeage"*

- A 4% employee benefits health fee is included; please note that gratuity is not included in the pricing
- Corkage is \$10 per bottle
- "Cakeage" (outside desserts) is \$2.50 per guest

Please review our sample menus below and contact [patio@nopalitosf.com](mailto:patio@nopalitosf.com) with any questions or to book your party!

## Nopalito Garden Patio on 9th Ave

**Event Date**  
**Client**  
**Contact**  
**Occasion**  
**Event Style**

**Guest Count** 15-40  
**Location**  
**Event Hours**

Family Style Seated Meal

**Appetizers** **Choice of (3) of the following:**

**Totopos con Chile**

*Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema and lime*

**Tacos Dorados de Calabaza**

*Crispy rolled tortillas, butternut squash, onions, queso fresco, crema, and salsa de chipotle y tomatillo*

**Ensalada de Lechuga con Peras**

*Salad of little gem lettuce, pears, pickled red onions, cotija cheese, toasted pumpkin seeds, pomegranate, and smoked jalapeño vinaigrette*

**Tamal de Camote de Mole Amarillo**

*queso fresco and green onions*

**Panuchos de Pollo al Pibil**

*Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa*

**Ceviche Verde\* (+5 Per Person)**

*Lime marinated fish, tomatillos, onions, cilantro, jalapeño and corn tortilla chips*

**Entrées** **Choice of (3) of the following:**

**Carnitas Tacos**

*Braised pork, orange, bay leaf, milk, cinnamon, beer, cabbage salad, pickled jalapeño and salsa de tomatillo*

**Chilaquiles Rojos con Huevo**

*Tortilla chips, scrambled eggs, ancho and morita chiles, crema, queso fresco, onions and cilantro*

**Enchiladas de Mole con Pollo**

*Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion and queso fresco*

**Huevos de Caja**

*Poached eggs, refried black beans, corn tortilla, jack cheese and salsa de cilantro*

**Enchiladas de Vegetales**

*Seasonal vegetables with housemade queso fresco, crema and salsa de cilantro*

**Dessert** **Flan Napolitana**

*Rich, traditional Mexican custard with caramel*

**Family Style Meal**

**\$50 per guest**

4% Employee Benefit Fee

Contact: patio@nopalitosf.com / 1224 9th Ave., San Francisco, CA 94122

## Family Style Beverages

*Beverages are offered family style in the below formats:*

<b>Buckets of Tecate or Negro Modelo</b> <i>(6 beers per bucket)</i>	\$30
<b>Pitchers of Draft Beer</b> <i>(6 beers per pitcher)</i>	\$30
<b>Pitchers of the following cocktails:</b> <i>(4 glasses per pitcher)</i> <b>Margarita</b> - Pueblo Viejo Blanco, Combier, agave nectar, lime <b>Killer Bee</b> - Del Maguey Vida, lemon, honey <b>Blanco Rojo</b> - Pueblo Viejo Blanco, Campari, lemon, agave nectar <b>Sweet Heat</b> - Pueblo Viejo Blanco, pineapple juice, habanero, lemon	\$42
<b>Pitchers of Sangria</b> <i>(4 glasses per pitcher)</i>	\$44
<b>Bottles of Wine</b> <i>Choice of white, rosé or red</i>	\$44
<b>Pitchers of Seasonal Agua Fresca</b> <i>Ginger-Limón or Hibiscus-Orange</i> <i>(5 glasses per pitcher)</i>	\$20

4% Employee Benefit Fee

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## Nopalito Garden Patio on 9th Ave

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**Client**  
**Contact**  
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**Event Style**

**Guest Count** 15-40  
**Location**  
**Event Hours**

Family Style Seated Meal

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**Tacos Dorados de Calabaza**

*Crispy rolled tortillas, butternut squash, onions, queso fresco, crema, and salsa de chipotle y tomatillo*

**Ensalada de Lechuga con Peras**

*Salad of little gem lettuce, pears, pickled red onions, cotija cheese, toasted pumpkin seeds, pomegranate, and smoked jalapeño vinaigrette*

**Tamal de Camote de Mole Amarillo**

*queso fresco and green onions*

**Panuchos de Pollo al Pibil**

*Black bean stuffed corn tortillas, citrus-achiote chicken, pickled red onions and habanero salsa*

**Ceviche Verde\* (+5 Per Person)**

*Lime marinated fish, tomatillos, onions, cilantro, jalapeño and corn tortilla chips*

**Entrées**      **Choice of (3) of the following:**

**Carnitas**

*Braised pork, orange, bay leaf, milk, cinnamon, beer, cabbage salad, pickled jalapeño and salsa de tomatillo*

**Birria de Res**

*Grass fed beef stewed in ancho chile, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, lime, Mexican rice and salsa de arbol*

**Trucha Asada con Frijol Blanco**

*Seared marinated trout, braised butter beans, chile de arbol oil, red onion and salsa verde*

**Mole Manchamanteles con Pollo**

*Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, spices and Mexican rice*

**Enchiladas de Vegetales**

*Seasonal vegetables, housemade queso fresco, crema and salsa de cilantro*

**Dessert**      **Flan Napolitana**

*Rich, traditional Mexican custard with caramel*

**Family Style Meal**

**\$50 per guest**

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*(6 beers per bucket)*

**Pitchers of Draft Beer**      \$30  
*(6 beers per pitcher)*

**Pitchers of the following cocktails:**      \$42  
*(4 glasses per pitcher)*

**Margarita** - Pueblo Viejo Blanco, Combier,  
agave nectar, lime

**Killer Bee** - Del Maguey Vida, lemon, honey

**Blanco Rojo** - Pueblo Viejo Blanco, Campari,  
lemon, agave nectar

**Sweet Heat** - Pueblo Viejo Blanco,  
pineapple juice, habanero, lemon

**Pitchers of Sangria**      \$44  
*(4 glasses per pitcher)*

**Bottles of Wine**      \$44  
*Choice of white, rosé or red*

**Pitchers of Seasonal Agua Fresca**      \$20  
*Ginger-Limón or Hibiscus-Orange*  
*(5 glasses per pitcher)*

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## Nopalito Garden Patio on 9th Ave

<b>Event Date</b>		<b>Guest Count</b>	30-50
<b>Client</b>		<b>Location</b>	Whole Patio
<b>Contact</b>		<b>Event Hours</b>	
<b>Occasion</b>		<b>Taco Bar</b>	
<b>Event Style</b>	Taco Party		

**Menu** Spicy Crunchy Garbanzo Beans  
House Made Tortilla Chips with Guacamole & Salsas

**Host's choice of:**

Ensalada de Lechuga con Duraznos OR Mexican Rice and Beans

**Choice of (3) of the following street style tacos prepared to order by our chef**

*\*\*Tacos served with salsas, cilantro, pickles & lime\*\**

**Tacos de Vegetales**

*Seasonal vegetables sauteed in guajillo-cascabel oil*

**Tacos de Pescado al Pastor**

*Seared fish in ancho chile adobo with salsa de morita y tomatillo*

**Tacos de Pollo al Pibil**

*Achiote-citrus braised chicken with salsa habanera*

**Tacos de Birria de Pollo**

*Chile-braised chicken with roasted tomatoes, spices, seeds, and salsa de arbol*

**Tacos de Pollo con Mole**

*Shredded chicken in a rich sauce of chiles, chocolate, bread, nuts, and seeds*

**Tacos de Chorizo con Papas**

*Spicy chorizo and potatoes with salsa taquera*

**Tacos de Carnitas**

*Braised pork, beer, cinnamon, orange, and milk with salsa cruda*

**Tacos de Birria**

*Grass-fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices*

**Tacos de Carne Asada**

*Seared grass fed beef with salsa taquera*

*\*Option to add our house made paletas for \$3.50 per guest\**

**Classic Taco Bar** \$ 38.00 per guest

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**Sweet Heat** - Pueblo Viejo Blanco, pineapple juice, habanero, lemon

**Pitchers of Sangria** \$44  
*(4 glasses per pitcher)*

**Bottles of Wine** \$44  
*Choice of white, rosé or red*

**Pitchers of Seasonal Agua Fresca** \$20  
*Ginger-Limón or Hibiscus-Orange  
(5 glasses per pitcher)*

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